THE BIBLE SPEAKS

International Uniform Sunday School Lessons

BY DR. MILTON R. FORSMAN

Background Scripture: Luke 17:11-19
Devotional Reading: Psalm 103

Gratitude

Lesson for February 5, 1956

GRATITUDE is not a lost art, but it is a rare one. Ten men were cured of the same disease at the same time, but only one took time off to be thankful. When you hear people complaining about other people, one of the most frequent complaints is that So-and-so was not grateful. "He never said thank you . . . She took it for granted . . . They never wrote me . . . After all I'd done for them, they left me alone . . . With him it's all take and no give . . ."

Dr. Foreman

Many of these complaints are true, although (to be honest about it) many of them come from people who aren't too grateful themselves.

Why Don't They Come Back?

When Jesus cured those ten lepers, even he seems to have been surprised that only one of them came back to thank him. We don't know, but perhaps we can venture a guess, as to why nine-tenths of those men who had felt the miracle-working power of God, went their unthankful ways in silence. Once man may have thought: "Who knows? This cure may not be permanent. Better not rush around shouting Hallelujah till I see whether this cure is going to stick." Another perhaps said to himself, "Yes, I'm cured. But I'm sorry it had to be that Jesus from Nazareth. He doesn't have too good a reputation with the authorities,—it isn't healthy to be known as one of his friends. I'll play safe . . ." Another one maybe really meant to thank Jesus; but he "lost his address" as we would say. He kept on meaning to, some day—but he never did. And perhaps still another fully intended to express his thanks, but he said to himself, "Just an ordinary hasty Thank-you won't do. I'll wait till I can do something really Big for him, something that will repay him, perhaps with interest, for what he has done . . ." But the time never came. Aren't these some of the very reasons you and I give for not being grateful to God or man?

Cause for Rejoicing

Curing leprosy the way Jesus cured it is a miracle in anybody's language. Most of us think we would be grateful for miracles, if and when—; but for ordinary days, the usual course of events, we don't see God's hand and we do not feel any call to be thankful. As a matter of fact, God's mercies surround us on every side. We owe him life to begin with; it was God's creative power that brought life into being, in a universe hitherto lifeless. It is God's providence that has kept the stream of life flowing down the ages; his providence that gave you the ancestors without whom you could not be what you are. When you think of the enormous number of accidents (to call them that) which might easily have prevented your being born at all, and the "accidents" without which you would never have been born on this planet, you begin to see how grateful you should be. Most people, probably, if saved from sudden death, especially if others have been killed right beside them, will breathe a trembling "Thank-you" to God.

Gratitude and Happiness

When Jesus said to the one grateful man, "Your faith has saved you," he was using a word that means to restore to full life. There is a hint here that gratitude is a flower whose root is faith. Also there is a hint that the thankful mind is the happy mind. People who go through the world convinced that the world owes them a living, people whose prayers are mostly "Gimme," are likely to be a little sour. The world does not give them the lush living they want. God does not answer their prayers when and as they fancy he should. So a seed of unhappiness festers in their minds. But if a man will think every day what he owes to God and to man, if it really dawns on him what a debtor he is, his mind will be bright. All this—for me? he will think; and the thought will be a seed of happiness blossoming under sun and cloud. Time spent in being grateful—in living-out gratitude, is never wasted. It is a mark of the healthy mind and spirit.

(Based on outline copyrighted by the Department of Christian Education, National Council of the Churches of Christ in the U. S. A. Released by Community Press Service.)

Sarah Anne's COOKING CLASS

Pork has been a long time favorite and the average person can digest it easily. But always remember pork must be thoroughly cooked.

Barbecued Spareribs

3 to 4 lbs. pork spareribs
1 lemon sliced
1 large onion sliced
1 cup catchup
1-3 cup chili powder
1 teaspoon salt
3 drops Tabasco
1 1-2 cups water

Have spareribs cut into three rib sections. Place ribs meaty side up in a shallow roasting pan. Top each section with an onion slice and a lemon slice. Bake 30 minutes in an oven 450 degrees. Combine remaining ingredients in a saucepan and heat to boiling point. Reduce oven heat to 350 degrees and continue baking until ribs are tender, about one hour. Baste ribs with sauce every 15 minutes, adding more water if sauce becomes too thick.

Sherry Roast Pork

5 lb. loin of pork; have butcher saw backbone into chops, part way through. Then it's easy to carve meat into chop size serving pieces.
1-2 cup cooking sherry
1-2 cup borwn sugar firmly packed
1-3 cup orange juice
1 tablespoon grated orange rind
1 teaspoon horse-radish
1 teaspoon prepared mustard.

Place pork loins, with ribs down, in a shallow roasting pan. In a saucepan combine cooking sherry, brown sugar, orange rind, horseradish, and prepared mustard. Let it come to a boil. Pour sauce over the pork. Roast in an oven 324 degrees 35 minutes per pound, basting it often during the first two hours.

Pork Chops With Fruit

5 3-4 inch pork chops
3 tablespoons fat
Salt and pepper
1 No. 2 can sliced pineapple, drained
10 dried prunes
1 cup pineapple juice

Brown chops in hot fat, season with salt and pepper. Add pineapple slices, place a prune in the center of each. Add the pineapple juice. Cover tightly and simmer 45 minutes to one hour. Garnish with parsley.

Pork and Rice Casserole

4 3-4 inch thick loin pork chops
Salt
1-2 cup rice
1 1-4 cups beef gravy
1-4 cup water
1 teaspoon salt
Pepper
4 medium onions
2 large carrots cut into 1 inch slices

Trim bit of fat from chops and heat in skillet. Sprinkle chops well with seasoned salt, brown well on both sides in hot skillet. Remove chops to a 2 quart casserole. Add rice to drippings until browned. Stir in gravy, water, salt, and pepper. Arrange carrots and onions on top of chops. Pour on gravy mixture. Bake uncovered for 1 hour or until chops are tender, in an oven 350 degrees.

Sweet - Sour Sauce

1 cup sugar
1-2 cup white vinegar
1-2 cup water
1 tablespoon chopped green pepper
1 tablespoon chopped pimiento
1teaspoon paprika
1-2 teaspoon salt
2 teaspoons cornstarch
1 tablespoon cold water

Combine sugar, vinegar, 1-2 cup water, green pepper, pimiento, paprika, and salt. Boil five minutes. Blend cornstarch and cold water. Add to syrup and cook until thick. Cool and strain. Just before serving add a few bits of bright green pepper for color. Serve with pork chops.

Fried Pork Chops

6 3-4 inch pork chops
2 beaten eggs
2 tablespoons milk
1 cup fine cracker crumbs
1-4 cup fat
1-2 teaspoon salt
Pepper
1-4 cup water

Pound the chops thoroughly with meat pounder to 1-2 inch thick. Mix eggs and milk. Dip meat into mixture, then into crumbs. Brown on both sides in hot fat. Season with salt and pepper. Add water. Cover and cook over low heat 45 to 60 minutes. Lift chops occasionally to prevent sticking. For crisp coating, remove cover the last 15 minutes. Garnish with spaced crabapple on endive.

WOMAN'S PREROGATIVE

Little Rock, Ark.- Christmas tree salesmen were not too surprised when a woman brought back a tree she had bought, explaining she wanted to exchange it because the tree didn't seem to fit into her living room. The salesman told her to take her choice and she started a tour of the trees. The original tree was replaced among those on display. After circling the trees, the lady finally selected the one she liked—the same one she had brought back.

His Forte

"Are you a clock-watcher?" asked the employer of a candidate for a job.

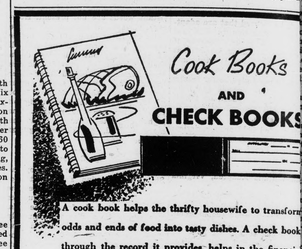
"No. I don't like inside work," replied the applicant. "I'm a whistle-listener."

QUICK THINKING

New York.- David Oistrakh, Russian violinist, had just begun the last movement of Shastakovich's Violin Concerto, accompanied by the New York Philharmonic, when the "E" string on his violin snapped. Michael Rosenker, assistant concertmaster of the orchestra, quickly handed over his violin to Oistrakh, and the music continued almost without interruption.

INSTALLMENT THEFT

Miami Beach, Fla.- A restaurant proprietor from Colorado Colorado, reported to police someone had broken into his stolen a pistol, a strongbox containing personal papers, and (he thought) a duplicate set of keys to the car. He was right. Four days later, he reported his car stolen from the same parking place.



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WILLIAMSBURG SHOP PRODUCES OLD BOOK

Williamsburg, Va.- Parents in the 18th century didn't shield their children from the realities of life such as their 20th century counterparts, as shown by a tiny children's book printed in the reading room of the Williamsburg Printing Office of Colonial Williamsburg.

The 18th century tale of "Little Riding Hood" winds up with the wicked wolf eating the heroine in the story. Most 20th century books provide some sort of twist to enables Red Riding Hood to kill the animal and escape.

The book, which contains three other 18th century tales found in the library of Columbia University was inscribed by a small 18th century book for children which was originally Williamsburg acquired some time ago. The cover, typographical format are reproductions of the original book, but the text is too dull, and other original pieces were substituted. The book was printed on a reproduced wooden press and bound by hand in the 18th century style. Hand-set old style type and hand-made English paper are used.

The illustrations are made from hand carved woodcuts. Bound in a piece of Dutch gilt, the book contains 28 pages and measures about three inches in height.

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PEANUT-FED HOGS MAKE THE BEST SMITHFIELD HAMS

Blacksburg, Va. A scientific argument in favor of peanut-fed hogs when it comes to Smithfield hams is now on record at VPI.

Traditionally, Virginia Smithfield hams are associated with peanut-fed hogs. But modern methods of harvesting peanuts and changes in farming practices have greatly reduced the use of hogs to glean peanut fields. Thus, fewer peanut-fed hogs are found on the market.

Some people have said maybe corn-fed hogs are just as good. Not so, says Mrs. Mary Eheart, of VPI's department of biochemistry. She has completed a study, which placed Smithfield hams from peanut-fed hogs far above those from corn-fed hogs, taste-wise. The peanut-fed hogs, the researchers concluded, yield hams which are more juicy, more tender, less salty, and less compact and hard.

Futrehrmore, peanut - feeding produced a higher vitamin B-1 content of the lean meat, and a thicker layer of fat which had a higher iodine number. The fat layer from corn-fed hogs was judged more desirable than that from peanut-fed hogs.

In the test, members of the animal husbandry department used eight pigs of the same litter. One group of four they fed a peanut ration. The other four they fed a mixed corn ration.

After four months on these rations, the animals were slaughtered and the hams were tagged and cured along with hams going through the typical Smithfield process, which is a dry cure using sodium nitrate, fine salt, and black pepper, with long periods of curing smoking, and aging. The hams were stored almost two years.

Taste-testers were chosen on the basis of ability to distinguish tastes beyond the laws of chance. Almost to a man, the testers rated the ham from peanut-fed hogs higher in palatability.

COMMENT ON SPORTS

By Pete Fritchie

Washington.- The National Collegiate Athletic Association has decided to continue football television on the same basis it has operated on for the past several years. This has brought expressions of disapointment from both fans and sports writers.

In Congress a California Representative says he hopes a House Committee will look into the situation. He thinks a committee investigation would prove of benefit, to see if the anti-trust laws are being violated, and to study the extent of control over individual colleges exercised by the NCAA.

We have long favored broader television of college football, in the interest of fans who cannot attend games in person, either because of physical confinement, professional confinement, or other limitations. But it looks like the NCAA isn't going to help out on this point for some time.

Last year, it will be remembered, a hot argument was brewing in NCAA circles and some members of the Big Ten were threatening to make separate arrangements for the television of their games. This year member colleges submitted almost without a fight, and it seems the NCAA is again in full control of the situation.

We do not think there should be any such thing as unlimited college football television. However, it is probable that two or three times as many games as are annually televised could be telecast without doing serious damage to the small college the NCAA rightfully seeks to protect.

The small college can practically always play its game on Friday nights. And this practice should be built up so that major games could be telecast (except in the immediate area where they are being played) on Saturday afternoons. And there should be some arrangement for television of a game which is a sell-out, even in the vicinity of the home field.

There seems to be little doubt that a broader television schedule could be worked out. On some Saturdays in 1955 there wasn't a good football game on television in many areas of the country. One good game should always be offered in every section of the country, each week, and possibly three or four.

Until the system is tried, there will be no proof that small colleges would be badly hurt. If the small independents suffer, most fans and sportswriters would be willing to revert to the old system. It's the suspicion that TV restrictions are too severe, without adequate justification, that is stirring current dissatisfaction.

TWO-ACRE PROFITS

Marshall, N. C.- The profits from their two-acre tobacco patch have retired the mortgage on the 156-acre farm of Mr. and Mrs. Hilliard Teague in seven years. The Teagues are now building a new brick home and hope the tobacco profits will again retire the mortgage.

FAMILY IN PAIRS

Columbus, Ga.- For the third time in two and a half years, the stork presented Mr. and Mrs. Joseph Messer with a set of twins. The Messers have two other children besides the twins, Richard, 6, and Brenda Sue, 4.

Futher gains by business are perdicted for next year.

IN THE DOGHOUSE

New Britain, Conn.- Sent to arrest Henry Maselbas, 38, on a breach-of-the-peace charge, entered by Henry's wife, three patrolmen had to rip the roof of a doghouse, in which Maselmas was hiding, to get him.

Dollar outflow set a record in the third quarter.

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